

Eatmor Cranberries



44

ways to serve the
TASTY FRUIT

AMERICAN CRANBERRY EXCHANGE
90 West Broadway, New York, N. Y.

Preserve Cranberries

A supply of cranberry sauce, jelly, conserve and relish on the pantry shelf comes in handy, many times during the year.

Put up Ten-Minute Cranberry Sauce in sterilized

jars—pouring the sauce *hot* into the jars and sealing tightly. Keep in a dark, cool place.



Serve Cranberry Sauce with all meats, poultry and game—hot or cold. It is a tasty relish.

All measurements are "level." 4 cups cranberries equal 1 pound or 1 quart.

Ten-Minute Cranberry Sauce

(Rich in Vitamin C)

All you need: 1 pound or quart (4 cups) cranberries, 2 cups water, 1½ to 2 cups sugar.

All you need to do: Boil sugar and water together 5 minutes; add cranberries and boil without stirring (5 minutes is usually sufficient) until all the skins pop open. Remove from the fire when the popping stops, and allow the sauce to remain in vessel undisturbed until cool.

For a Thinner Sauce

Just bring water and sugar to a boil—then add berries and let them cook until they stop popping.



Cranberry Custard Pie

2 ½ cups Ten-Minute
Cranberry Sauce
1 cup milk
3 eggs
½ cup sugar

1 tablespoon cornstarch
¼ teaspoon salt
½ teaspoon vanilla
3 tablespoons powdered sugar
3 egg whites

Pie crust

Line a pie plate with pie crust. Cover with cold cranberry sauce. Mix sugar, cornstarch, salt, egg yolks and milk. Pour this on top of cranberries and bake in a moderate oven 425° F. for ten minutes, then 325° F. for thirty-five minutes. Make a meringue by beating whites until stiff and adding powdered sugar. Cover the top of pie with this, set in cool oven until slightly browned.

Cranberry Fruit Salad

1 cup boiling water
½ cup juice from Ten-Minute Cranberry Sauce
½ cup cranberries from Ten-Minute Cranberry Sauce

1 package lemon gelatine
1 orange peeled and cut in sections
⅓ cup shredded pineapple
½ cup pineapple juice

Dissolve gelatine in boiling water. Add cranberry and pineapple juice. Pour a little in individual molds. Chill until firm. Add alternate layers of fruit and slightly thickened gelatine, until all is used up. Chill until firm. Unmold on lettuce. Serve with Piquant Salad Dressing.

Piquant Salad Dressing

1 cup mayonnaise or 1 cup
cooked salad dressing

1 cup cranberries,
chopped fine

Mix cranberries with dressing and serve with salads.





Cranberry Juice Cocktail

4 cups cranberries

4 cups water

$\frac{2}{3}$ cup granulated sugar

Cook cranberries and water until all the skins pop open (about 5 min.). Strain through cheesecloth. Bring the juice to boiling point, add sugar and cook until it boils 2 minutes. Serve cold. For future use put in sterilized bottles, well corked and sealed.

Cranberry and Banana Salad

On a chilled salad plate, arrange crisp leaves of lettuce. In the center, place peeled ripe bananas. Garnish with mayonnaise and, just before serving, place 1 tablespoon of Ten-Minute Cranberry Sauce, or cubes of Cranberry Jelly, on each side of the banana.

Scalloped Cranberries

2 Cups Ten-Minute Cranberry
Sauce

$\frac{1}{2}$ cup melted butter

2 cups soft bread crumbs

$\frac{1}{4}$ cup raisins

Rind of $\frac{1}{2}$ lemon

Butter a pudding dish, sprinkle with a layer of bread crumbs, a layer of Ten-Minute Cranberry Sauce, a few raisins and lemon until all is used up. Cover and bake in a moderate oven. Serve hot with hard sauce.

Cranberry Zwieback Pie

1 box (24 pieces) Zwieback	½ cup butter
1 teaspoon cinnamon	Ten-Minute Cran-
⅔ cup sugar	berry Sauce
1 tablespoon cold water	1 tablespoon Cornstarch
Meringue	

Mix finely ground Zwieback with sugar, cinnamon and butter. Line pie plate with mixture, patting down firmly. Then fill with Ten-Minute Cranberry Sauce, thickened with cornstarch dissolved in 1 tablespoon cold water. Spread top with very stiffly beaten meringue made from whites of 4 or 5 eggs, to which has been added 2 tablespoons sugar. Sprinkle on meringue a little of the Zwieback mixture and bake 30 minutes in *a very slow oven*.

Cranberry Tapioca

¼ cup quick cooking tapioca	1 cup whipped cream
1 ⅓ cups boiling water	2 tablespoons orange juice
¼ teaspoon salt	1 teaspoon grated orange
1 cup Ten-Minute Cran-	rind
berry Sauce	

Drop tapioca into boiling salted water. Cook in double boiler fifteen minutes, stirring occasionally. When cold, add Ten-Minute Cranberry Sauce, orange rind and juice. Lastly fold in whipped cream. Pour into glasses. Chill. Top with a little whipped cream.





Cranberry Jelly

8 lbs. (8 qts.) cranberries and $2\frac{1}{2}$ lbs. sugar will
make 10 glasses

Cook cranberries until soft—with 3 cups water for each 8 cups berries. Strain the juice through a jelly bag. Measure juice and heat to boiling point. Add one cup sugar for each 2 cups juice; stir until sugar is dissolved; boil briskly for 5 minutes. Pour into glass tumblers, porcelain or crockery molds and cover with paraffin.

Cranberry Jelly is very similar to Currant Jelly and is delicious when served with game or as a spread for bread or toast. Try Cranberry Jelly and cream cheese with crackers and coffee after dinner.

Cranberry Whip

1 egg white

$\frac{1}{2}$ glass cranberry jelly

Beat egg white until it holds its shape; add jelly gradually and beat until stiff. This makes a delicious pudding sauce, and a light, dainty dessert.

Cranberry Cream

$\frac{1}{2}$ pint cream

$\frac{1}{2}$ glass cranberry jelly

Whip cream until almost stiff. Chop jelly into small particles; add to whipped cream and beat together until stiff. Serve as a sauce with puddings or as a dessert with cake.



Cranberry Meringue Pie

1 $\frac{3}{4}$ cups granulated
 sugar
 $\frac{3}{4}$ cup cold water
 4 cups cranberries
 2 tablespoons flour
 4 eggs

$\frac{1}{4}$ teaspoon salt
 2 tablespoons butter
 1 teaspoon vanilla
 extract
 4 tablespoons powdered
 sugar

Cook sugar and water to a syrup; add cranberries. Cook until they stop popping; cool a little. Mix the flour, salt and yolks of eggs until smooth; stir in 3 tablespoons of the juice of the cooked cranberries; then add to the berries and simmer for 3 minutes. Stir in butter and vanilla; and set aside to cool. Turn filling into deep pie crust, previously baked; cover with meringue made from stiffly beaten whites of eggs and powdered sugar. Place in cool oven to set and slightly brown the meringue.

Cranberry Fritters

1 cup flour
 1 teaspoon baking powder
 1 $\frac{1}{2}$ teaspoons sugar
 $\frac{1}{4}$ teaspoon salt

$\frac{3}{4}$ cup Ten-Minute Cranberry
 Sauce
 2 tablespoons milk
 1 egg

$\frac{1}{2}$ tablespoon lemon juice

Sift together flour, salt, baking powder and sugar. Beat egg until light and add milk. Mix with dry ingredients and beat until smooth. Now add lemon juice and Ten-Minute Cranberry Sauce. Drop by tablespoons into hot fat; fry; drain on brown paper and sprinkle with powdered sugar. Serve with Foamy Sauce (see page 13).

Cranberry Torte

4 eggs	1 cup flour
1 cup sugar	2 teaspoons baking powder
1 cup chopped nuts	$\frac{1}{2}$ cup water
1 cup sliced dates	Grated rind of $\frac{1}{2}$ lemon
	$\frac{1}{4}$ teaspoon salt

Beat sugar and yolks until light, add water. Mix flour, baking powder, chopped nuts, dates and rind of lemon. Add this to the yolks. Lastly fold in stiffly beaten whites. Bake in one long sheet or two layers in a moderate oven (375° F.) When cold spread with the following:

Cranberry Filling

2 cups cranberries	$\frac{3}{4}$ cup sugar
1 cup water	1 tablespoon cornstarch
	Grated rind of 1 orange

Boil sugar and water five minutes, add cranberries, rind of orange. Cook until all pop. Add cornstarch which has been mixed with 1 tablespoon cold water. Cook two minutes longer. Top cake with whipped cream.

Criss-Cross Cranberry Pie

Pie crust	2 tablespoons flour
4 cups cranberries	3 tablespoons water
1 $\frac{1}{2}$ to 2 cups sugar	$\frac{1}{4}$ teaspoon salt
	1 tablespoon melted butter

Line a pie plate with pie crust. Chop cranberries; mix with other ingredients; and fill pastry shell with this mixture. Place strips of pie crust over the top and bake in a moderate oven 25 to 35 minutes.



Cranberry Sundae

Place a generous tablespoonful of Ten-Minute Cranberry Sauce over a portion of vanilla ice cream. Top off with whipped cream and one or two large berries selected from the sauce—if desired.

This makes a brand-new, unusual dessert or party treat—tempting alike to eye and taste.

Jellied Cranberry Salad

- | | |
|---------------------------------|-------------------------|
| 1 or 2 cups chopped cranberries | $\frac{1}{2}$ cup sugar |
| 1 package lemon gelatine | 1 cup water |
| 1 cup boiling water | 1 cup celery, cut up |
| $\frac{1}{2}$ cup nut meats | |

Dissolve gelatine in boiling water; cook cranberries with sugar and water and add to the gelatine mixture. Let cool and add the celery and nut meats and place in molds and serve with mayonnaise.

This salad is also delicious when raw cut-up cranberries are used instead of the cooked cranberries.

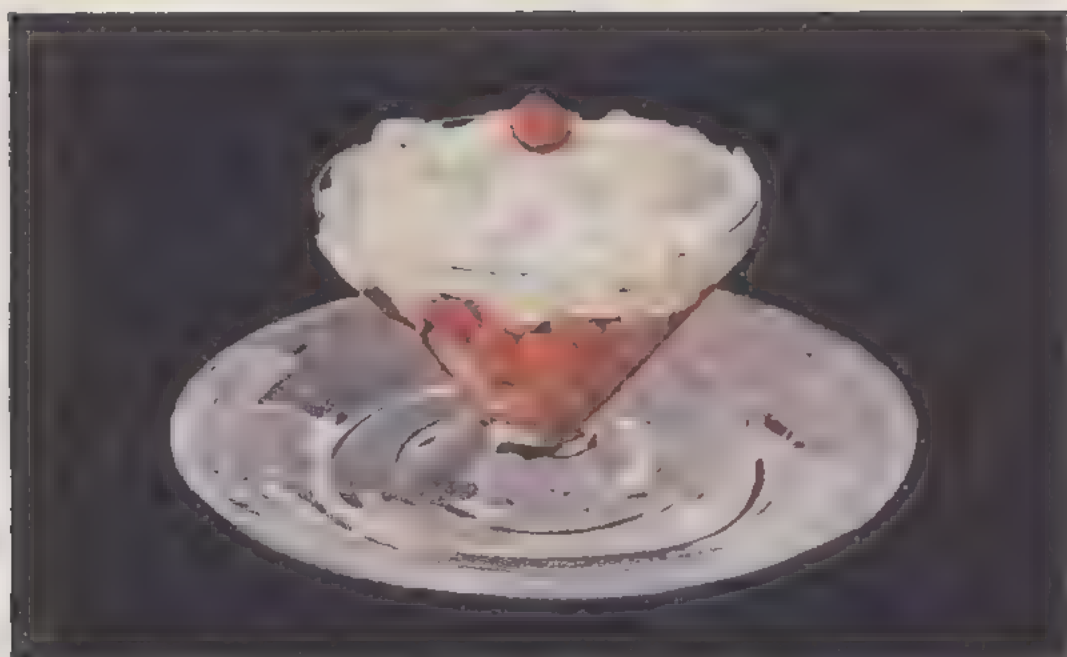
Mock Cherry Pie

- | | |
|---------------------------|----------------------------------|
| 3 cups cranberries | 2 tablespoons flour |
| 1 cup seeded raisins | $\frac{1}{4}$ teaspoon salt |
| $1\frac{1}{4}$ cups sugar | $\frac{1}{2}$ teaspoon almond or |
| $\frac{3}{4}$ cup water | vanilla extract |

Pie crust

Chop cranberries; add other ingredients. Line a deep pie plate with pie crust; add filling; cover with an upper crust. Slit or perforate with fork to permit steam to escape, and press the edges closely together. Bake in a moderate oven 30 to 45 minutes.





Cranberry Custard Charlotte

1 $\frac{1}{2}$ cups Ten-Minute
Cranberry Sauce
Whipped Cream

Sponge Cake, or Lady
Fingers
Custard

Custard

2 cups milk
2 eggs
3 tablespoons sugar

1 tablespoon flour
1 teaspoon vanilla
 $\frac{1}{4}$ teaspoon salt

Mix flour and sugar, add the scalded milk and gradually pour it over the slightly beaten eggs. Cook in double boiler. Stir constantly until thickened. Lastly add vanilla. Line the bottom of individual glasses with cake, next add two tablespoons of Ten-Minute Cranberry Sauce, on top of that add two tablespoons cold custard. Chill. Just before serving top each glass with whipped cream.

If large glasses are used, it is necessary to double the quantity of the custard.

Cranberry Muffins

$\frac{1}{4}$ cup shortening
 $\frac{1}{2}$ cup sugar
2 eggs
2 $\frac{3}{4}$ cups flour

1 cup milk
3 teaspoons baking powder
 $\frac{2}{3}$ cup cranberries
 $\frac{1}{2}$ teaspoon salt

Cream shortening and sugar; add well beaten yolks. Sift flour, salt and baking powder. Mix with cranberries which have been cut in halves. Alternately add the flour, etc., and milk to the creamed shortening and sugar mixture. Fold in stiffly beaten whites. Bake 20 to 25 minutes in a moderate oven (400° F.)



Cranberry Sauce Roll

(or Cranberry Jelly Roll)

3 eggs

1 cup sugar

1 teaspoon baking
powder

3 tablespoons cold water

$\frac{1}{8}$ teaspoon salt

1 cup flour

$\frac{1}{2}$ teaspoon vanilla

Beat eggs and sugar till quite thick; add water; then flour, salt, and baking powder, sifted together twice. Line a shallow pan with greased paper; pour the batter evenly; and bake in a quick oven about 12 minutes. Turn out onto a cloth or paper sprinkled with sugar; tear off the paper and spread with warm Ten-Minute Cranberry Sauce or warm Strained Cranberry Sauce or Cranberry Jelly. Roll up quickly and sprinkle with powdered sugar.

Cranberry and Orange Salad

1 package orange gelatine

2 cups cranberries

1 medium sized orange

1 $\frac{3}{4}$ cups boiling water

Dissolve gelatine in boiling water. Free orange from seeds and membrane. Put cranberries, orange and peel through meat chopper. Mix with chilled gelatine. Pour into molds. Chill until firm. Serve on lettuce with mayonnaise dressing.

Cranberry Tarts

Cranberry Tarts can be made from Ten-Minute Cranberry Sauce, Strained Cranberry Sauce or Cranberry Jelly, placed in pastry shells. May be decorated with meringue or whipped cream if desired.

Cranberry Velvet

(A Delicious Dessert)

4 cups cranberries ½ cup nuts
3 cups water 1 tablespoon cornstarch dissolved
2 cups sugar in 1 tablespoon water
½ teaspoon vanilla

Cook berries in water until they stop popping; press through a fine sieve. Remove from the fire; add sugar; return to fire and, when boiling, stir in cornstarch paste. Remove from fire; add nuts and vanilla. Serve ice cold, with cream.

Cranberry Velvet makes an especially light, tempting and wholesome dessert for the children.

Cranberry Strudel

Pie crust 1 cup brown sugar
½ cup chopped seeded raisins 4 cups chopped cranberries

Roll pie crust into oblong sheet ¼ inch thick. Mix ingredients; spread over the pastry; roll as for jelly rolls and *fasten the ends securely*. Place in a greased baking pan and bake in a slow oven 45 minutes. Cool; remove from pan by cutting in 2-inch slices; dust with powdered sugar.

Molded Strained Cranberry Sauce

4 cups cranberries 2 cups water
2 cups granulated sugar

Boil cranberries with water until berries stop popping. Strain through fine sieve; add sugar and stir; then boil rapidly for 8 to 10 minutes—or until a drop jells on a cold plate. Turn at once into a wet mold; and cool.





Cranberry Mallow Sponge

1 tablespoon gelatine dis-	1 cup Cranberry *pulp (from
solved in $\frac{1}{4}$ cup cold water	10-Minute Sauce)
$\frac{3}{4}$ cup boiling water	Juice $\frac{1}{2}$ lemon
10 marshmallows	

* Ten-Minute Cranberry Sauce put through a coarse strainer.

Dissolve gelatine in cold water, then add boiling water, add finely cut marshmallows to hot liquid and dissolve marshmallows by using an egg beater. Then chill. After chilling, then beat again with rotary egg beater until thick and fluffy. Add cranberry pulp and lemon juice. Pour into mold or serve in glasses. Serve with whipped cream.

Cranberry Vegetable Salad

$\frac{2}{3}$ cup cooked peas	$\frac{3}{4}$ cup cranberries cut in halves
$\frac{2}{3}$ cup carrots cut in strips	Lettuce
$\frac{2}{3}$ cup celery diced	Salad dressing

Mix vegetables and cranberries. Serve on lettuce leaves with salad dressing.

This salad may be molded in one package of lemon gelatine, served on lettuce with mayonnaise.

Foamy Sauce

2 tablespoons butter	2 egg whites
1 cup powdered sugar	$\frac{1}{2}$ cup boiling water
1 teaspoon vanilla	

Cream butter and sugar in the top of a double-boiler and beat until light. Add egg whites one at a time and continue beating. Just before serving add boiling water, and beat over boiling water until foamy. Add vanilla and serve at once.

Cranberry Puffs

2 cups cranberries	2 tablespoons butter
2 eggs	$\frac{1}{2}$ teaspoon salt
$\frac{3}{4}$ cup granulated sugar	2 cups flour
1 cup milk	2 teaspoons baking powder

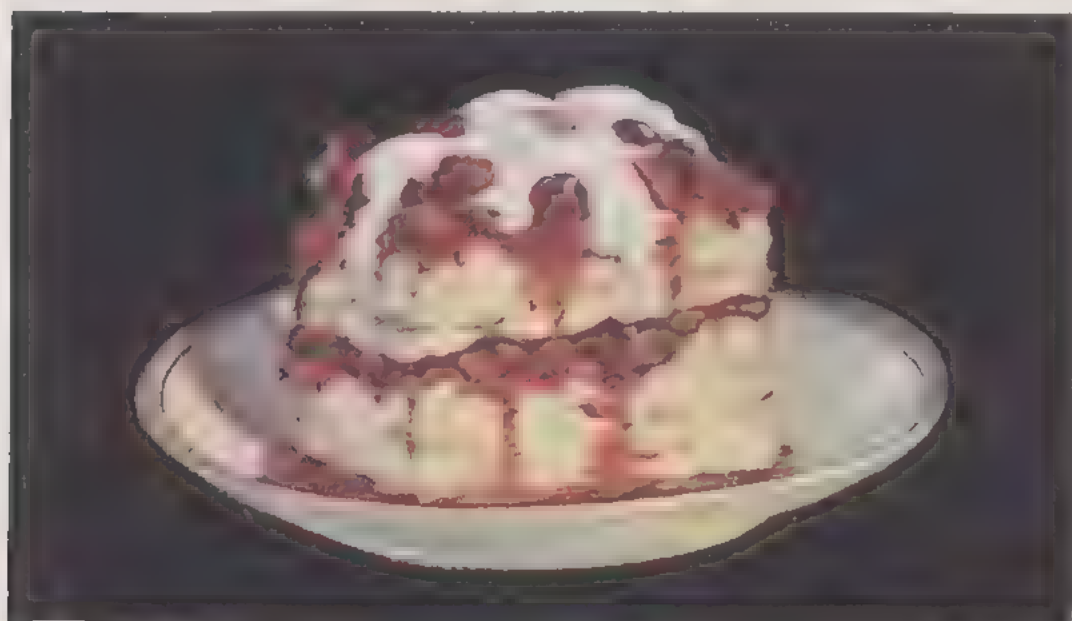
Rub flour, butter and baking powder together, add well-beaten eggs and milk. Mix well, lastly add cranberries. Grease cups and fill to about $\frac{1}{3}$, steam one-half hour or until done. This same mixture may be baked in muffin pans about 18 to 25 minutes in an oven 425° F.

Cranberry Shortcake

2 cups flour	1 cup milk or water
4 teaspoons baking powder	Ten-Minute Cranberry Sauce
1 teaspoon salt	1 to 2 tablespoons melted butter
2 $\frac{1}{2}$ tablespoons shortening	

Sift flour, salt and baking powder together; cut in shortening with knife; add liquid. Roll on slightly floured board; cut to make two layers for cake pans or individual portions. Place one layer in pan, spread with melted butter; cover with other layer and bake in hot oven 15 to 20 minutes. Separate. While hot, place Ten-Minute Cranberry Sauce between and on top. Serve hot with either plain or whipped cream.

Handy Sponge Layers sold by your grocer or baker can be used for making this shortcake.





Cranberry Relish (No Cooking)

The aristocrat of relishes. Particularly good with all meats, hot or cold.

Rich in Vitamin C

1 pound cranberries 2 cups sugar
1 to 1 ½ oranges

Put cranberries through meat grinder. Pare orange with sharp knife, remove seeds; trim off white membrane (leaving the pulp exposed on the surface). Put rind and pulp through grinder, mix with sugar and berries. Let set a few hours before serving. For future use pour in glasses, cover with paraffin.

Cranberry Cornstarch Pudding

½ cup chopped cranberries ½ cup sugar
3 tablespoons cornstarch 2 cups milk
¼ cup cocoanut or chopped nuts

Mix sugar, cornstarch, milk and cranberries. Cook until thick stirring. Add cocoanut. Pour into molds. Chill. Serve with cream sauce.

Candied Cranberries

1 cup firm, brilliant red cranberries
1 cup sugar 1 cup water

Wash and dry the cranberries and prick each in several places with a needle. Boil sugar and water until a little lifted on a spoon spins a thread; or cook to 230 degrees. Put in the cranberries and cook gently until the syrup will jell when dropped from the tip of a spoon. Remove berries and place on wax paper to cool and dry. Roll in granulated sugar and use in place of candied cherries. *The cooking must be done slowly to avoid breaking berries.*

Cranberry Ice-Box Cake No. 1

3 cups cranberries	3 figs (cut in small pieces)
1 cup granulated sugar	Rind of 1 orange
10 dates (stoned and cut)	10 $\frac{1}{2}$ ounces baker's or home-made sponge cake size 8" x 8" x 2 $\frac{1}{2}$ " thick
$\frac{1}{2}$ cup chopped walnuts	
$\frac{1}{2}$ cup seedless raisins	
$\frac{1}{2}$ pint cream	

Cook cranberries in water, strain through a fine sieve, add raisins, dates, nuts, figs and orange rind. Cook mixture slowly for five minutes; remove from fire and add sugar. Line a buttered mold with slices of sponge cake, spread a layer of cranberry mixture and then a layer of sponge cake, and repeat, finishing with a layer of cake. Place in ice-box 6 to 8 hours, unmold, serve with whipped cream.

Cranberry Ice-Box Cake No. 2

2 cups Ten-Minute Cranberry Sauce	1 sponge cake
1 egg white	$\frac{1}{2}$ pint cream

Add the stiffly beaten egg white to the cold Ten-Minute Cranberry Sauce. Slice a sponge cake so as to fit the pan. Alternate layers of cake and sauce until the pan is full, finishing with a layer of cake. Place a weight on top and set in ice-box for 6 to 8 hours. Unmold and garnish with whipped cream.

Cranberry Ice

4 cups cranberries	2 cups sugar
2 cups water	Juice of 2 lemons

Cook cranberries with water until the berries stop popping; strain; add sugar; and cook until dissolved. Cool; stir in strained lemon juice; and freeze to the consistency of water ice. *Delicious as a dessert, or with roast turkey, or any hot or cold meats.*





Steamed Cranberry Pudding

1 cup flour
1 $\frac{1}{2}$ teaspoons baking
powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup bread crumbs
 $\frac{1}{3}$ cup brown sugar

$\frac{2}{3}$ cup finely chopped
suet
1 cup chopped
cranberries
1 egg
 $\frac{1}{3}$ cup milk or water

Mix the ingredients in the order given; turn into a well greased mold; cover with wax paper and steam two hours; never allowing the water to come more than two-thirds of the way up the sides of the mold. Turn out; serve with Hard or Foamy Sauce.

Cranberry Nectar

2 cups sugar
3 cups water

2 apples (cut in eighths)
2 cups cranberries
2 oranges (sliced)

Boil sugar and water together for 5 minutes. Add sliced apples and cook slowly for 15 minutes. Add cranberries and oranges; cook for ten minutes longer. Serve cold with meat or poultry, or as a dessert.

Cranberry Conserve

4 cups cranberries
1 cup water
1 cup nut meats

1 cup seeded raisins
2 $\frac{1}{2}$ cups sugar
1 sliced orange

Cook cranberries in water until they stop popping; rub through a sieve and add coarsely chopped nut meats. Add raisins, sliced orange and sugar; and cook for 15 minutes. Put away in glasses.

Cranberry Cream Pie

3 cups cranberries

1 cup sugar

$\frac{1}{2}$ pint cream

3 tablespoons flour

Pie Crust

15 graham crackers

($1\frac{1}{2}$ cups rolled fine)

$\frac{1}{2}$ cup melted butter

2 tablespoons ice water

$\frac{1}{4}$ teaspoon salt

Roll graham crackers, mix with melted butter and ice water. Pat around bottom and sides of pie plate. Now add cranberries which have been pricked with a fork. Mix sugar, flour and cream. Pour over the cranberries and bake about 45 minutes at (425° F.) While baking, stir the cranberries carefully with a fork, so as not to disturb the crust, do this several times. Serve with whipped cream (if desired).

Strained Cranberry Sauce

4 cups cranberries

2 cups water

1 to $1\frac{1}{2}$ cups sugar

Boil cranberries and water until the berries stop popping; press through coarse sieve; add sugar and cook until sugar is dissolved (2 minutes).

Strained Cranberry Sauce is delicious served with cottage or bread puddings and makes a tasty filling for cakes, jelly roll and sandwiches.

Omelet with Cranberry Sauce

(Unusual and Appetizing for Luncheon)

Prepare a plain, 2-egg omelet and add before folding 2 tablespoons of Ten-Minute Cranberry Sauce. Garnish each end of omelet with the Sauce; dust omelet with powdered sugar and brown slightly. (This is an individual serving.)



A well-known food editor says:

“Cranberry Sauce! Simple to serve and simply delicious. This fruit deserves a side dish of its own. Not to be hidden under a chicken wing or chop bone.”

(Name on request)

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